

STEAM ESPRESSO MAKER



MODEL WST4022ZE

OWNER'S MANUAL



Westinghouse

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not place cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of an accessory not evaluated for use with this appliance may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect, turn the Control Knob to the OFF position, then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Be certain Lids are securely in place before operating appliance.
14. Scalding may occur if the Lids are removed during the brewing cycle.
15. The Carafe is designed for use with this appliance. It must never be used on a range top.

16. Do not set a hot Carafe on a wet or cold surface.
17. Do not use a cracked Carafe or a Carafe having a loose or weakened handle.
18. Do not clean Carafe with cleansers, steel wool pads, or other abrasive material.

SAVE THESE INSTRUCTIONS

For Household Use Only

ADDITIONAL IMPORTANT SAFEGUARDS

WARNING: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. All users of this appliance must read and understand these Use & Care instructions before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. Use water only in this appliance! Do not put any other liquids or food products in this appliance. Do not mix or add anything to the water placed in this appliance, except as instructed in the USER MAINTENANCE INSTRUCTIONS to clean the appliance.
4. DO NOT attempt to move an appliance containing hot liquids. Allow appliance to cool completely before moving.
5. Keep appliance at least 4 inches (10 cm) away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating. Place the appliance on a surface that is resistant to heat.

6. If this appliance begins to malfunction during use, turn the Control Knob to the OFF position, then immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
7. If this appliance falls or accidentally becomes immersed in water or any other liquid, unplug it immediately. Do not reach into the water! Do not use this appliance after it has fallen into or has become immersed in water. Contact Consumer Service for examination and repair.
8. Do not leave this appliance unattended during use.
9. The appliance must be left to cool down sufficiently before adding more water to avoid splattering.
10. Always use fresh, cool water in your appliance. Warm water or other liquids, except as listed in the DESCALING section, may cause damage to the appliance.
11. DO NOT put Carafe into a microwave.
12. Keep the Control Knob in the OFF position when not being used.
13. Do not unscrew or remove Boiler Cap while the appliance is in operation as scalding may occur. Wait until brewing cycle is completed and all water and steam has been used up.

CAUTION: Relieve pressure through Steam Tube before removing Boiler Cap or Filter Holder.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top.

Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.

ELECTRIC POWER

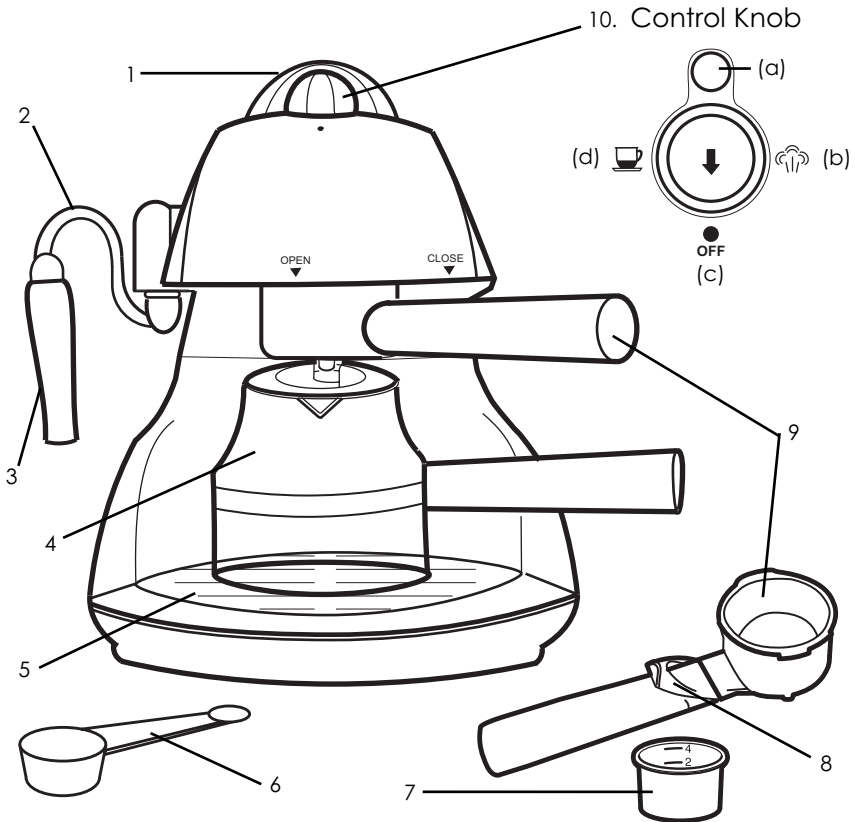
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

WARNING --

TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE THE BOTTOM COVER. NO USER-SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.

GETTING TO KNOW YOUR STEAM ESPRESSO MAKER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS.



1. Boiler Cap (P/N 31390)
2. Steam Tube
3. Frothing Tip (P/N 31396)
4. Glass Carafe with Lid
(Carafe - P/N 31394) (Lid - P/N 31395)
5. Drip Tray with Grid
(Tray - P/N 31392) (Grid - P/N 31393)
6. Measuring Scoop (P/N 31399)

7. Filter Basket (P/N 31397)
8. Filter Basket Clip
9. Filter Holder (P/N 31391)
10. Control Knob
 - a. Power Light
 - b. STEAM position
 - c. OFF position
 - d. BREW position

OPERATING INSTRUCTIONS

BEFORE BREWING THE FIRST TIME: Follow the instructions described below in the “Brewing Espresso” section, using water only. Then repeat the process a second time. Wash all removable parts in warm, soapy water. Rinse, dry and assemble as instructed.

BREWING ESPRESSO

1. Before filling the Water Tank, make sure the Control Knob is in the OFF position and the unit is unplugged from the electrical outlet.
2. Remove the Boiler Cap by turning it counterclockwise and lifting off.
3. To fill the Water Tank, first fill the Carafe to the appropriate mark with fresh, cold water. Use the chart below to determine which mark is appropriate for the desired amount of servings. Pour the water from the Carafe into the water tank opening. **DO NOT OVERFILL.**

TANK FILLING CHART	
STEAM ONLY	fill carafe to the ☞ symbol
2 SERVINGS	fill carafe to the 2
2 + STEAM	fill carafe midway between the 2 and 4
4 SERVINGS	fill carafe to the 4
4 + STEAM	fill carafe to the pour spout

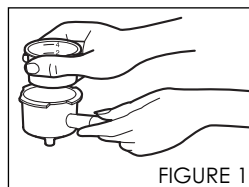
4. Replace the Boiler Cap, turning clockwise into position. Make sure that the Boiler Cap is screwed tight before brewing.

5. Add the desired amount of espresso grounds into the Filter Basket. Refer to the markings on the inside of the Filter Basket for the correct levels to make 2 or 4 demitasse cups of espresso.

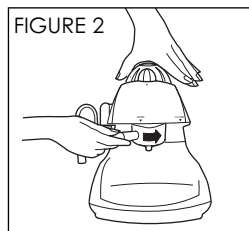
IMPORTANT: Use only MEDIUM to FINE espresso grounds.

Once the espresso grounds are filled to the desired marking, use the under-side of the Measuring Scoop to lightly tamp the grounds then remove any excess grounds from the edge of the Filter Basket. **DO NOT add more espresso grounds to the Filter Basket after tamping.**

6. Place the Filter Basket into the Filter Holder (see FIGURE 1). Make sure that the Filter Basket Clip is open and resting back along the Filter Holder handle.



7. Position the Filter Holder beneath the brew head so that the handle is aligned with the OPEN arrow. Lift the Filter Holder upwards so that it fits evenly into the groove; then slide the handle to the right until it is positioned securely beneath the CLOSE arrow (see FIGURE 2).



8. Place the Carafe Lid onto the Carafe; then slide the Carafe onto the Drip Tray so that the fill-hole in the Carafe Lid is positioned directly beneath the Filter Holder spout.
9. Plug the Espresso Maker into a 120V AC electrical outlet and turn the Control Knob to the BREW position. The Power Light will illuminate indicating that the unit is on. As the water begins to heat, espresso will start to flow through the Filter Holder spout.

NOTE: Pressure building inside the machine may be heard during the brewing process. This is not uncommon.

WARNING: DO NOT open the Boiler Cap or remove the Filter Holder during the brewing process -- scalding may occur.

WARNING: Never operate the Espresso Maker without water in the Water Tank.

10. WATCH AS THE CARAFE IS BEING FILLED. Once the espresso has stopped flowing into the carafe, turn the Control Knob to the OFF position - the Power Light will turn off.

If making cappuccino/latte/coffee drinks requiring the use of the Steam Tube, skip ahead to the "Frothing Milk" section and proceed as instructed...

WARNING: The Espresso Maker WILL NOT shut off automatically. DO NOT leave the unit unattended during use to prevent overflowing.

11. Remove the Carafe from the Drip Tray and serve.
12. UNPLUG THE ESPRESSO MAKER AFTER EACH USE.
13. **FOR SAFETY REASONS, BEFORE REMOVING THE BOILER CAP OR THE FILTER HOLDER, ALL STEAM THAT MAY BE PRESENT IN THE WATER TANK MUST BE RELEASED.** Make sure that the unit is unplugged, then hold a pitcher of water beneath the Steam Tube so that the Frothing Tip is submerged. To release steam pressure from the water tank, slowly turn the Control Knob to the STEAM position and allow steam to flow. Wait until steam is no longer emerging from the Steam Tube, then turn the Control Knob back to the OFF position.

Do not remove the Filter Holder until all steam has been released, and all parts are cool enough to touch.

CAUTION: Avoid contact with escaping steam.

14. After all of the steam is safely released and all parts have cooled completely, remove the Filter Holder by sliding the Filter Holder handle to the left until it is positioned beneath the OPEN arrow then pull down.
15. Flip the Filter Basket Clip forward so that the Filter Basket is retained inside the Filter Holder. While continuing to press against the Filter Basket Clip with your thumb, turn the Filter Holder upside-down and tap out the grounds (see FIGURE 3). Rinse the Filter Basket and Filter Holder before the next use.

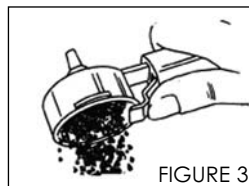


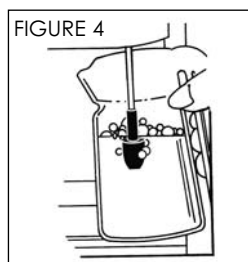
FIGURE 3

FROTHING MILK

1. When frothing milk, the volume of the milk will generally double. Therefore, fill a frothing pitcher only halfway with milk to leave room for expansion.

NOTE: For best frothing results, use fresh, cold skim milk.

2. Make sure the Frothing Tip is properly attached to the Steam Tube before beginning.
3. Holding the frothing pitcher by the handle, insert the Steam Tube into the milk so that the Frothing Tip is just under the surface (see FIGURE 4).



IMPORTANT: Make sure the end of the Frothing Tip remains under the surface of the milk. Otherwise, splattering may occur.

4. Slowly turn the Control Knob to the STEAM position to begin frothing -- the Power Light will turn on.

CAUTION: Take extra care as steam is very hot and will also cause the milk to become very hot.

5. When the milk has doubled in volume (or reached the desired consistency), lower the Frothing Tip deeper into the milk and steam for a few more seconds; then turn the Control Knob to the OFF position.

NOTE: Allow the freshly frothed milk to stand a moment so that the foam completely separates from the steamed milk. The milk froth will fill the top half of the pitcher, and the bottom half will consist of steamed milk.

6. It is important to clear the Steam Tube of milk IMMEDIATELY AFTER frothing, as dried milk can be difficult to remove. To do this, put an empty container in place under the Steam Tube to catch the excess milk and slowly turn the Control Knob back to the STEAM position. Allow steam to escape for 3-5 seconds, then turn the Control Knob back to the OFF position - the Power Light will turn off.

CAUTION: Avoid contact with any steam.

7. **PREPARING CAPPUCCINO:** A traditional 6 ounce cappuccino is generally defined as 1/3 espresso, 1/3 steamed milk and 1/3 frothed milk...

Pour the steamed milk into the bottom 1/3 of each cup -- a spoon may be used to hold back the foam while pouring. Then slowly pour equal parts espresso into the steamed milk (see "Brewing Espresso" for instructions). For the remaining 1/3, spoon frothed milk on top to fill each cup. Done in this order, the espresso should settle between the milk and the foam. Powdered cocoa or cinnamon may be sprinkled on top as a garnish.

PREPARING A "LATTE": A latte is prepared to the proportions of 1/3 espresso and 2/3 steamed milk (no foam). Thus it has more milk than a cappuccino, and has a milder, milkier taste. Lattes should be prepared by pouring milk and espresso into the cup simultaneously.

8. Unplug the Espresso Maker after each use.
9. **FOR SAFETY REASONS, BEFORE REMOVING THE BOILER CAP OR THE FILTER HOLDER, ALL STEAM THAT MAY BE PRESENT IN THE WATER TANK MUST BE RELEASED. Make sure that the unit is unplugged, then hold a pitcher of water beneath the Steam Tube so that the Frothing Tip is submerged. To release steam pressure from the water tank, slowly turn the Control Knob to the STEAM position and allow steam to flow. Wait until steam is no longer emerging from the Steam Tube, then turn the Control Knob back to the OFF position.**

Do not remove the Filter Holder until all steam has been released, and all parts are cool enough to touch.

CAUTION: Avoid contact with escaping steam.

10. After all the steam is safely released and all parts have cooled completely, remove the Filter Holder by sliding the Filter Holder handle to the left until it is positioned beneath the OPEN arrow then pull down.
11. Flip the Filter Basket Clip forward so that the Filter Basket is retained inside the Filter Holder. While continuing to press against the Filter Basket Clip with your thumb, turn the Filter Holder upside-down and tap out the grounds (see FIGURE 3). Rinse the Filter Basket and Filter Holder before the next use.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

1. Unplug the Espresso Maker from the electrical outlet and allow it to cool completely before cleaning.

CAUTION: The Filter Basket and Filter Holder are hot after brewing. Allow the unit to cool completely before touching.

2. The Filter Holder, Filter Basket and Carafe should be emptied and rinsed thoroughly with warm water after every use. If necessary, clean the Filter Basket with a kitchen brush. A pin may be used to clear any clogged holes. Dry thoroughly.

3. **CAUTION: The Steam Tube is hot. Allow it to cool completely.**

Pull the Frothing Tip down and off of the Steam Tube for easy cleaning. Hand wash the Frothing Tip in hot water. Wipe the Steam Tube clean with a damp cloth. If necessary, a pin may be used to clear the hole in the end of the Steam Tube. Dry the Steam Tube and replace the Frothing Tip after cleaning.

4. With the Carafe and Filter Holder removed from the machine, carefully lift off the Drip Tray. Detach the Grid from the Drip Tray and empty any liquid that has gathered in the Drip Tray. Rinse the Drip Tray and Grid in warm water, dry thoroughly, and then replace.
5. Wipe the outside of the Espresso Maker with a clean, damp cloth. Never use solvents or any detergents that may scratch or damage the surface of the machine.

WARNING: Never immerse appliance in water or any other liquid.

DESCALING

The Espresso Maker should be regularly descaled. Distilled white vinegar may be used to descale this appliance. It is suggested that this unit be descaled according to the following intervals:

- Soft water (Filtered water): every 80 brew cycles
 - Hard water (Tap water): every 40 brew cycles
1. Remove the Filter Basket from the Filter Holder then lock the Filter Holder into place as described in the "Brewing Espresso" section (see FIGURE 2).
 2. Fill the Carafe with distilled white vinegar and pour it into the water tank.
 3. Place the empty Carafe into position on the Drip Tray and proceed to brew as instructed in the "Brewing Espresso" section. The heated vinegar will flow through the machine and into the Carafe.

WARNING: DO NOT open the Boiler Cap or remove the Filter Holder during the descaling process -- scalding may occur.

4. **WATCH AS THE CARAFE IS BEING FILLED.** Once all of the vinegar has flowed into the Carafe, turn the Control Knob to the OFF position.

IF THE STEAM TUBE NEEDS DESCALING:

Before all the vinegar has flowed into the Carafe, hold a cup beneath the Steam Tube and turn the Control Knob to the STEAM position. Allow steam to escape for 10 – 15 seconds, then turn the Control Knob back to the BREW position until the remaining vinegar is released from the machine.

CAUTION: Avoid contact with escaping steam.

5. Empty the Carafe and allow the Espresso Maker to cool completely. Once the Espresso maker has cooled, the process may be repeated if necessary.
6. After descaling, flush the machine by operating 2 – 3 times using fresh, cold water and clean all detachable parts.

NOTE: To help prevent build-up of deposits, especially in hard water areas, leave the Espresso Maker empty between uses.

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to:

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

To contact us, please write to, call, or email:

Consumer Relations Department
PO Box 7366
Columbia, MO 65205-7366 USA
Phone: 1-800-233-9054
Email: consumer_relations@toastmaster.com


What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

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